

*For the Table*

- OUR FAMOUS FRIED GULF SELECT OYSTERS** classic cocktail sauce 13.5
- SALMON CROQUETTES** fresh herb tartar sauce, mixed greens, buttermilk-dill dressing 10
- CRISPY FRIED SHRIMP** "red hot"-bourbon sauce, blackeye pea relish, country ham cracklings 12
- PECAN CRAB CAKE** pimento remoulade, sweet corn-grilled vidalia "salad" 13
- FRIED ADLUE YELLOW GRITS** herb goat cheese, roasted garlic head, our famous bbq vinaigrette 9
- CORNMEAL FRIED GREEN TOMATOES** applewood bacon pimento cheese 9.5
- LOW COUNTRY BLACKEYE PEA CAKES** coriander-cumin sour cream, sweet pepper chow chow, pickled okra 9.5
- SKILLET BAKED COUNTRY HAM-SPINACH DIP** toasted ciabatta bread, parmesan 9
- "FRENCH QUARTER" PIMENTO CHEESE SKILLET** toasted ciabatta bread 9

*Salads*

- THE NEW FRIENDLY** mixed greens, SC strawberries, applewood bacon, blue cheese, candied pecans, cucumbers, shaved onions, our famous bbq vinaigrette 9
- ROMAINE "WEDGE"** grape tomatoes, cucumbers, chopped egg, blue cheese, applewood bacon, our 1000 island dressing 9
- LEMON-GARLIC CAESAR** chopped romaine, parmesan, croutons, lemon-garlic caesar dressing 7.5
- MIXED GREEN** grape tomatoes, cucumbers, shaved vidalias, croutons, your choice of dressing 7.5
- HOUSE-MADE DRESSINGS*      our famous bbq vinaigrette      balsamic-herb vinaigrette  
buttermilk-basil blue cheese      creole ranch      our 1000 island      honey dijon

*Entrees*

- OUR FAMOUS BACON-WRAPPED 7oz. ANGUS FILET MIGNON**  
"french quarter" pimento cheese, roasted garlic mashed potatoes, sautéed veggies 29
- LOW COUNTRY GRILLED 7oz. PORK TENDERLOIN**  
green tomato-smoked bacon jam, molasses-mustard bbq sauce, roasted garlic mashed potatoes, country ham stewed collard greens 21
- CORNMEAL FRIED NORTH CAROLINA CATFISH**  
pickled shrimp "salad", fresh herb tartar sauce, stone-ground grits, grilled green tomatoes 19
- PECAN CRAB CAKES**  
pimento remoulade, sweet corn-grilled vidalia "salad", stone-ground grits, sautéed veggies 24
- PEACH MUSTARD BBQ GLAZED SALMON**  
our famous peach chutney, stone-ground grits, sautéed veggies 22
- BLACKENED SHRIMP & GRITS** or **BLACKENED PRESTIGE FARMS CHICKEN & GRITS**  
your choice of tasso ham gravy or andouille sausage creole sauce, grilled green onions 19 / 17
- BUTTERMILK FRIED CHICKEN BREAST**  
tasso ham gravy, roasted garlic mashed potatoes, country ham stewed collard greens 17
- MUSTARD-HERB GRILLED CHICKEN BREAST & GRILLED PORK-VIDALIA SAUSAGE**  
green tomato-smoked bacon jam, molasses-mustard bbq sauce, roasted garlic mashed potatoes, country ham stewed collard greens 18
- VEGETARIAN ENTRÉE** ask your server for tonight's selections 15

*Sides & Extras*

- \$3.5** stone-ground grits      roasted garlic mashed potatoes      country ham stewed collard greens  
sautéed veggies      roasted garlic head      **\$5** fried green tomatoes      grilled green tomatoes  
*split charges, substitutions*      split charge for all entrees **5**      split charge for all salads **2**  
substitute fried or grilled green tomatoes **2.5**

**OUR CORKAGE FEE IS \$20 PER BOTTLE** this includes bottles purchased at **Cellar on Greene**      **20% GRATUITY MAY BE ADDED TO PARTIES OF SEVEN OR MORE**

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness \*